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Translated from the French for the New England Farmer.

DAIRY, &c.

[Continued from p. 202.]

THERE is an enormous quantity of butter made in France; only however, in certain provinces.—The cause of there being so much of an inferior kind is to be attributed to the want of proper care and cleanliness.

Cow's milk, being the most creamy, furnishes the largest portion of butter, and *all* that is carried into market.—As soon as the milk is taken from the cow, it is carried in wooden pails to the dairy, (which should possess all the qualities which we have previously mentioned;) it is there poured into earthen pans, placed for that purpose. These pans are first carefully washed and dried: any negligence in this respect injures the delicacy of the butter. The pans are placed upon the floor of the dairy.

To render the separation of the cream easy, three things are requisite: The milk should present a large surface—it should be in a state of perfect repose—and it should be subjected to a temperature of 8 or 10 deg. Reaumur (54 or 56 Fahrenheit.) In a dairy where the temperature is always the same, you can skim only every twenty-four hours; but not later, as the cream would lose its sweetness. The milk of one milking should all be skimmed at the same time; and when the season obliges you to milk the cows three times a day, you should skim three times the next day, at corresponding hours.

When the dairy is susceptible to the changes of the weather, still greater watchfulness is necessary. The pans being shallow, the cream rises less or more quickly, according to the temperature; the milk then must sometimes be skimmed every 18 or 20 hours; sometimes every 12 hours answers. In summer, you should only skim when the milk is curdled; otherwise much of the cream is lost;—but you should be careful that the whey does not rise to the surface. When the weather is hot or stormy, the dairy must be cooled—for this purpose it should be watered; and to preserve the coolness a long time, the floor should be sprinkled with salt; this causes the evaporation to last, and the dairy dries less quickly.

If then the cream has sufficiently risen, it must be taken off. Generally, the difficulty is to know the precise moment to skim; if done too soon, you necessarily lose some of the cream, as it has not entirely risen; when too late, it has contracted a strong flavor, which it communicates to the butter. In guiding yourself by the observations which we are going to make, you will almost always succeed. Always be careful before skimming, to place your finger upon the cream; if it resist, and your finger is not moistened, then is the favorable moment. To *skim*, they raise the pan gently, place the spout upon a pitcher, open the cream at the spout with the finger, and let the milk run off, leaving the cream alone. When the pans used are perforated at the bottom, the opening is unclosed, and the milk runs off in that way; but we have already said, the use of these pans was inconvenient.—Skimming thus by pouring out, and taking care to choose the favorable moment, the cream is sweet, since the milk leaves it liquid, and you have not to fear that it will contract a sourness, since this fluid has left it.

This is not so when this operation is neglected. At first the milk, placed in large earthen pans, is in too large a mass to be cooled or freshened, and the cream is long enough in rising to let it curdle. Cream which remains too long a time upon turned milk contracts a sourness; beside this it brings with it another inconvenience. However delicately you may take off the cream with a skimmer, this article will always waste some of the cream. The cream is all collected in widened earthen pans, which are not covered, and is thus preserved, until it is to be churned; sometimes four or five days, and sometimes longer, until there is sufficient. Experience teaches however, that the shorter time it is kept the better the butter is. In the environs of Rennes, where it has a great reputation, they churn it every day in summer, and even in winter, and it is the only way to have excellent butter.

As soon as the cream is taken off, all the skimmed milk is taken from the dairy, lest the odour it exhales should injure the preservation of the new milk which is placed there. This skim milk will make common cheese; or it may be employed in the interior of the farm, either for the domestics and workmen, or for the nourishment of the cattle.

We have already said, and we will here repeat, that the vessels in which butter is made, do not appear to have any influence upon its goodness. It is not difficult to prove this. Cream shaken in a bottle for some moments, produces butter quickly; beaten with a handful of twigs has the same effect. We can say only that it is essential that it should be churned without interruption, and that the motion which is used, should be equal and moderate; otherwise it becomes heated and contracts a strong taste; the vessel in which it is made, should be but half full. When it is made in a churn (baratte) they by filling it half full with the cream, then shutting the cover, and raising and lowering the dashing, form the butter.

When the "serene" is used, the cream is introduced by the large opening, which is afterwards hermetically closed—then the "serene" is turned until the butter is made: this operation requires half an hour in spring and autumn, and many hours in winter. The butter, at this season takes a long time to separate; they are sometimes obliged to heat the mass of cream; many means are employed for this. Dairy-women envelope the "baratte" or "serene" in linen heated by the fire, others turn upon the cream a certain quantity of hot milk. It is better to keep the temperature of the room where the butter is made at a proper heat (12 to 13 deg. Reaumur,) for all the other modes of acceleration succeed only at the expense of the delicacy of the butter. In summer, on the contrary, it often forms too rapidly—then means are sought to cool the cream. The best is to move the churn slowly, and to choose the coolest time of day and place, such as the cellar.

The labor which the making of butter requires is quite fatiguing; we have previously said, that when a quantity is made, the labor is diminished by peculiar machinery, depending partly upon different localities.

The butter is formed when it falls in lumps or in a mass. It is then taken from the churn and thrown into fresh water, where it is freed from the milk by kneading it well, and renewing the water, until it runs perfectly clear: it must not be left in the water, for it would become white there. Afterwards it is formed into lumps of greater or less weight, according to custom, and enveloped in linen bleached expressly. We may here observe, that the largest lumps are the most esteemed, because butter keeps better in a mass. These lumps are marked with a spoon or figured stamps, according to the taste of the butter-women.

It is well known that butter is yellow in summer, and that it wants this color during the bad season. There are always exceptions to this general rule, for some cows, and notoriously those of Prevalaye, furnish it yellow constantly. Some economists attribute the cause of it to the use of good hay, dried roots, and *warm* drink. White butter is considered, and very rightly, in commerce, as less good than yellow; this last is always the result of good pasturage and dry and substantial forage, whilst white butter comes from milk produced by bad food.

A method has been found to give it this yellow color, without injuring its goodness or altering it in any thing. For this purpose single and double marigold flowers are used, they are equally good when they are gathered fresh. A certain quantity of them are procured, and heaped in a free-stone pot; the pot well closed is placed in the cellar. After some months, the flowers are converted into a thick liquor which preserves their color; this liquor answers to color the butter during the winter. To do this, a portion of it is poured into the cream, and mixed with it in the churn. Experience teaches the proper quantity. This color is durable, and is not troublesome; the flowers which produce it are cordial and sudorific, and besides so few are used that they are not perceptible.

Other coloring matters may attain the same end, and are employed in some countries; such as saffron flowers, alkenge berries (winter or morel cherry), and the roncon or annotto boiled in water. Parmentier advises the juice of the yellow carrot; he appears to think that this juice in mingling with the butter, would facilitate its separation from the milk and would help to keep it.

With the exception of wood moistened with buttermilk, butter attaches itself not only to every thing which is not clean, but also to every thing that is washed well, and scalded in boiling water; but it will not adhere to objects cleaned with a lye made of fine ashes, or rubbed with the Roman nettle, macerated so that they will not prick; this last is likewise used to clean the vessels which have been used for milk, cream or butter; they are, too, sometimes washed with lye. The mistress, who commonly takes care of the management of the butter, to draw it from the churn, and form it into lumps, is obliged to rub her hands and arms with it—otherwise the butter would adhere to them.

Butter, possessing different qualities, according to the season and the cases which its preparation

demands, forms a product necessarily varying. Whilst active and intelligent dairy-women, send into market delicate and fresh butter, those who are confused by the routine, and whom idleness or badly managed occupations cause to churn only once in 8 days, sell only strong and rancid butter. The low price which they receive, discourages them, and causes to neglect still more this resource, which a little care and zeal would render so productive.

Fresh butter is distinguished by a mild and agreeable flavor; the less it is washed the more delicate and fine it is. But in this case, its delicacy exists no longer than from one day to the next, particularly during great heat. This delicacy is owing to the milk which remains with it, and it is that which prevents the butter from keeping, by communicating to it a sharp sour taste. Thus you cannot dispense with well freeing the butter from milk, excepting when it is to be used immediately. That which is intended for keeping cannot be too carefully attended to in this respect. To procure butter of an exquisite flavor and extreme delicacy, it must be washed, finally, with new milk; the cream of this new milk is incorporated with the butter, and communicates to it its sweetness and delicacy.

To preserve it in its fresh state, as long as possible, it must be, after it has been well washed and no more milk remains in it, heaped into a pot, in such a way that no air can enter, and kept under fresh water which must be frequently renewed —especially when the weather is warm. It may also be kept, wrapped up in bleached linen, soaked in fresh water; but this linen must be always moist. The water, in swelling the threads of the linen, protects the butter from the air, and in evaporating repels it still more, and maintains at the same time a salutary coolness.

We may here observe, that no substance becomes more impregnated with surrounding odors than butter; and those who think to withdraw it from the effects of the heat by keeping it in the cellar, expose it to contract a very disagreeable flavor. If the cream is not taken from the milk in time, the consequence will be a rancid taste in the butter. That which has not been well freed from the milk contracts it also as soon, and owes it, as we have said, to the buttermilk which contains more or less of a cheesy substance.

It is really too difficult to conceive how any one can be so obstinate, as to allow cream intended for butter, to remain many days upon the milk; for if the two comparative experiments were only tried, the difference between butter made with new cream, and that made with old, would be very perceptible. It is equally wrong to think that the first requires more care than the last—this assertion has only been made through idleness, and has no foundation. However, to ameliorate as much as possible the rancid taste which cream long kept contracts, add to it when it is to be churned more or less milk, just taken from the cow. This simple method has a good effect.

Finally, when butter has acquired a rancid taste, which renders it unsaleable, there is nothing else to be done but to melt it.

(To be continued.)

The Georgia papers state that the cotton crop this year will be short about one half—in consequence of which a large part has been stored by the owners, in expectation of an advance in price.

COMMUNICATIONS.

For the New England Farmer.

MR. FESSENDEN.—I send you the following remarks, upon a subject of great interest to the farmer. They are at your disposal to publish in the New England Farmer or not.

ON MAKING BUTTER LATE IN THE FALL.

Such is the general mode of living in this section of the country, that butter is an indispensable article in every family; nor will a small quantity suffice for the various purposes to which it is applied in the culinary art. Hence there is no production of the farm on which so sure calculations upon a ready and profitable market can be made. It is important to the farmer to make the most of his dairy. But there is a certain part of the year in which the process of making butter is so difficult and laborious that the complaint has acquired the authority of an axiom; "That it costs more than it comes to."

I refer to the season of the year when grass feed is failing or gone, the quantity of milk diminished, and the cream is so long in churning, that the butter, if it come at all, is worth little or nothing. It sometimes happens that much time and labor is entirely lost,—no butter can be obtained, and the cream is made worse.

Having thought much on the subject, and experienced all the uncertain results of which others complain, I have been led to the conclusiop, which experiments have confirmed, that there is a certain degree of heat, could it be ascertained, to which the cream might be raised, which would insure a quick process in the formation and separation of the butter from the whey or milk, at the same time preserve the quality of the butter, and prevent that frothiness and softness which is the never failing result of long continued churning.

To ascertain the degree of heat necessary to insure a short process, we heated the cream on the hearth to about 72 or 73 degrees,—this, with heat in the churn, which was scalded with boiling water, gave to the cream about 75 heat. In six or seven trials, during the months of November and December, the longest process in churning was twenty minutes, the shortest, ten. The butter has been uniformly sweet and hard, and in nothing inferior to that made in October, except in color. The last churning was on the 30th December last. I attended to the whole process carefully. The cream, when first put into the churn, was 80.—I waited till the heat had fallen to 75, and immediately began the operation. The butter was formed and ready to take out of the churn in just ten minutes. By the way, I use, and have for several years, a rocking churn, and think it the best, all things taken into view, that has ever been in use in New England.

I do not pretend to have made sufficient experiments to establish any general and uniformly operating principle, but the experiments I have made, and the results to which they have led, may serve as hints to others to try similar experiments, by which some general principle may be established to render the process of churning in the winter as short and certain as in summer. This is certainly a desideratum in geoponics, and worthy of the attention of the poor man who keeps but one cow, and the rich who keeps a dozen. It deeply interests those who perform the operation of churning, as well as those who share in the benefits. Let every farmer purchase a thermometer,—he will save in one year enough in labor and butter to pay for it, besides the gratification of having always good butter, and a plenty of it, in the winter, provided he has the materials to make it of.

North Andover, Jan. 1, 1834. W. ALLEN.

N. B. Since writing the above, one of my neighbors, hearing of my successful experiments, called on me to borrow my thermometer to make a similar experiment,—he informed me that their two last trials to make butter, after churning twenty-four hours, had been unsuccessful. They accordingly prepared the cream as above directed, heating to 75,—the butter came in five minutes,—was hard and good for winter butter.

By the Editor. The above is a valuable paper, and establishes a fact of much importance in housekeeping economy. We have frequently recommended, and published the recommendations of others, to warm cream in cold weather, previous to any attempt to convert it into butter. But the temperature to which it should be raised, has not, so far as we know, been ascertained previous to the above-mentioned experiments of our highly esteemed friend and correspondent.

For the New England Farmer.

Mr. FESSENDEN—*Dear Sir*, The cold weather has been unparalleled—I have never felt or known any thing to compare with that of Sunday morning. As I walked to church, a distance of two miles, I had a good opportunity to know something of its severity. Had there been any wind, it would have been impossible for any but a Greenlander to have endured it. Still and pleasant as the morning was, and bright as the sun shone upon the silver-spangled landscape, the cold bid defiance to all efforts to obtain warmth by locomotion, prepared as I was for the rude blast of winter.

I have noticed the different degrees of cold in various places around us, and have observed that in no place has it been so intense, as in the valley of Nashua, in Lancaster.

My Thermometer stood, at 7 o'clock,	32 deg.	below	zero.	
Some of my neighbors	29 and 31	"	"	"
One mile north of me . .	35	"	"	"
One mile S. W. . . .	36	"	"	"
Two and a half miles E. . .	38	"	"	"

Altitude of each about the same.

You are probably aware that Lancaster is situated in an extensive valley upon the Nashua river, surrounded, at the distance of one or two miles, with a range of highlands of different heights, of several hundred feet.

At an elevation of 2 or 3 hundred feet in an easterly direction, two and one miles distant, a thermometer, which had been proved to range with mine in the same place, stood at 20 degrees below, at the same hour of the day, both having the same exposure. I understand that at Lunenburg, still more elevated, it stood only 13 degrees below. Now, sir, will you be so good as to inform me, through your paper, why it is colder in a valley than on hills, when we know that the higher we ascend beyond a certain elevation, the colder it is. And if there had been wind Sunday morning, would there have been any difference between the temperature of the hills and valleys?

Yours, &c. JOS. BRECK.

Lancaster, Jan. 10th, 1834.

P. S. Monday morn. my Thermometer said 22 deg. below.

Thursday	17	"	"
Friday	16	"	"
Saturday	14	"	"

Quite comfortable this morning you see.

By the Editor. Mr. Breck's quere, relative to the cause of its being colder when the atmosphere is at a low temperature, in vallies than on hills, deserves investigation; and we should be highly gratified by remarks from our friends and correspondents, who are able and willing to throw any light on the subject.

From the Genesee Farmer.

BOARD FENCE SUPPORTED ABOVE GROUND.

I wish to call the attention of the public to a kind of fence mentioned by a worthy writer for the Farmer some weeks ago under the head of setting posts both sides of a fence. The posts were of plank, eighteen inches wide at the foot, and only wide enough for a cap board at the top, leaving a base of three feet to rest on the soil. This was to me an important subject, and I soon resolved on an experiment. I procured a hemlock log five feet long and twenty-six inches in diameter—it was sawed into four inch plank for end posts and two inch for middle ones,—they were split so as to leave the posts sixteen inches wide at one end and six at the other—they ought to have been nineteen at one end and three at the other; but my sawyer said the log was so short that he could not cant it sufficient on his carriage. This is a difficulty, however, that I think may easily be overcome. I built one length twelve feet long, with two posts, and two lengths sixteen feet long with four posts, two each side. I put five one inch boards on each length, the bottom one was twelve inches wide, the other six inches; the cap board should be one and a quarter inches in thickness. I am well satisfied with the experiment, and though the base is not so wide as it might have been, yet it stands well, and I think it impossible for the wind to injure it. If it wants any thing, it is weight, and that can be supplied without difficulty. Peeled slabs may be used instead of boards, for the posts are so narrow that the slabs can be cut to the proper thickness with an adze very easily. I have not written to exhaust the subject, but am in hopes that others will be induced to give their thoughts upon it, for I fully believe that our forests afford all that need be required for fence posts. I object to the common mode of setting posts in the ground, for the sole reason that the greatest support is required where they are the most liable to decay, and this I conceive to be unavoidable. I would invite my brother farmers to make experiments for themselves, and publish the results, for reform is loudly called for. W. P. R.

Holland Patent, Dec. 2, 1834.

BLASTING ROCKS.

As many lives are yearly lost by the untimely explosion of the powder used for blasting rocks, humanity prompts me to give a process as we heard it described a few days since, by a person who had been injured in a mine, where many accidents of the kind had happened, which led them to try other methods of charging the rocks than those commonly practised, and which he said ended in the discovery of a safe and expeditious manner of blasting. As these accidents had uniformly happened, in what he denominated the "tampling," or the driving down the brick or other substance in filling above the powder, they for an experiment substituted plaster of Paris, which had been heated, as for preparing cement, which they mixed with water in the same manner, and poured the cement into the same hole upon the powder, having first introduced the quill or fuze; the cement immediately set or hardened when the blast was ready for firing. He said that he never knew a blast managed in this way to fail of doing well, and never knew an accident to happen; that it was quicker done, and was more economical in every respect. If this should prove correct it should be generally introduced.—*Franklin Mercury.*

AN IMPROVED BEE-HIVE.

The box or hive, to be made of inch plank, say about two feet three inches by twelve inches wide; the upper part of the box to be partitioned off, allowing just space enough to admit a drawer of about ten by twelve inches deep. The drawer is to slide upon the horizontal partition, and to be made to fit the bottom of the inside of the box exactly. In the drawer, a hole is to be made, say about one and a half inch in diameter, and a corresponding one in the partition, so as to allow the bees to pass up from the lower part of the hive into the drawer. In the outer side of the drawer, a pane of glass is to be fixed, in order to tell when the drawer is filled with honey. Over the glass a sliding shutter is to be placed, to exclude the light: or the upper end of the plank, forming the back side of the box or hive, may be sawed off, and fastened with a hinge and a button, so as to answer in place of a sliding shutter. When the honey is wanted for use, removing the shutter from before the glass, and ascertaining that the drawer is filled, introduce a little smoke into the top of the drawer by means of a tobacco-pipe; and when the bees have been driven into the lower part of the hive, separate the drawer, and with a case-knife remove this drawer, and having emptied it, return it to its place again; and the bees will commence working in it immediately. By this method the honey will be always pure, without bee-bread or dead bees, and not a single bee need be destroyed; and, moreover, it has been tested by many years' trial, and found to answer the intention completely. Z.

P. S. The drawer should have a top *screwed* on, so as to be more readily opened when the honey is to be taken out; and any space between the drawer and sides or top of the hive, should be filled with some kind of cement, so as to prevent insects from making a lodgment within the hive.—*Farmer's Register.*

EASTERN LAND SPECULATIONS.

We perceive from the Maine papers, that the money market having become easier, large sales are making in the choice timber lands of that great State. Within a short time, a company in New Hampshire, bought about seven townships of that part of the Bingham purchase which lies between the Naraguagus, Machias, Union River, and Penobscot waters, comprising about 150,000 acres, for which they have paid or will pay, we understand, $250,000,—they will doubtless make a *plum.* The Bangor Whig thinks the time is not far distant, when, instead of townships and half townships, speculations will be made in these lands by the hundred acres; the way to get rid of them at an advance before the interest eats up the land and all. Thus Bingham, though he purchased at about ten cents an acre in 1790, saves little or nothing for his heirs at the present prices, reckoning the original purchase at bank interest.—*N. H. Statesman.*

ITEMS OF ECONOMY, &c.

Influenza. As this disease is now raging in town and country, the following cure may be of service to those afflicted. One ounce extract liquorice, 1 ounce paregoric, and 1 ounce antimonial wine. Place the liquorice in a pint of water, simmer it down to half a pint, and when cold, add the others—taking a swallow when the cough is troublesome.—*Baltimore Republican.*

A Curiosity. We were called upon yesterday to notice a *sulky*, made in the western part of the State of New York, with which the maker is travelling to Washington city, and which is quite a curiosity. The whole frame of it is composed entirely of hickory, in its rough and undressed state, with the bark all on it, and so selected that the limbs form the springs, the legs to support the seat &c. and the only iron about it is two bolts, which fasten the body and the axletree.—*Balt. Rep.*

A Curiosity. One of our friends from the country, has presented us with an ear of corn, every grain of which is completely enveloped in a husk! The grains are large and well formed, and do not differ in appearance from the common white corn raised in this vicinity. Whether it is a freak of nature or a new species, we cannot determine.—*Norfolk Herald.*

Sugar from Beets. The manufacture of sugar from beets, which Napoleon endeavored to introduce generally into France, has grown lately into great importance. Millions of pounds of sugar are thus made. The principal cause of the extension of this manufacture, is the discovery of the great benefits to agriculture connected with it. After the sugar has been extracted, there remains so nutritious a pulp, that in two months, without the employment of any other food, a great number of cattle may be fed upon it. The French Colonists, it is said, are becoming alarmed at the progress of this new branch of industry.

Produce of an Acre. The Maine Farmer enumerates the following articles as the produce of a single acre of graund, the past season. The land was cultivated by Stewart and Wadsworth Foster, but its situation is not mentioned:—

Half a ton of hay; one hundred bushels of potatoes; eighty bushels russets, greenings, and Baldwin apples; thirteen bushels of pears; twenty-five and a half bushels of parsnips; twelve and a half bushels of beets; six bushels of carrots; thirty-five and a half bushels onions; one bushel of corn; one bushel of beans; two hundred and ten pounds Isabella and Lisbon grapes; two hundred and twenty-three cabbage-heads; one hundred bunches of onions, carried to market; ten bushels cucumbers, for pickles; twenty-eight bushels of cider-apples; eight pounds of dry sage; eighty-one apple-trees, in a bearing state, and four pear-trees; three bushels of currants; three bushels of turnips; one hundred grape-roots raised and sold, and ready to sell next spring; three hundred and thirty-two Mulberry trees, fit to sell,—and a plenty of green sauce of all kinds, for two families.

The Chesapeake and Ohio Canal is now finished from Georgetown to Shepherdstown, a distance of one hundred miles. A single boat recently arrived at Georgetown from Shepherdstown, laden with *eight hundred barrels of flour.*—*Lancaster (Pa.) Examiner.*

Fine light ashes from coal grates answers well for cleaning and brightening tins, brasses, spoons, pewter, &c.

Prevention of Baldness. Is it true, as a correspondent intimates, that rubbing the head once or twice a day with the cut surface of a raw onion, till the roots of the hair become moistened with it, will effectually prevent the hair from falling off? As the remedy is very simple, and the number who are suffering from approaching baldness numerous enough to make a thorough trial, it is important to collect the experience of any who may have been benefitted by the application.—*Boston Med. and Sur. Journal.*

Extraordinary Event. On Wednesday morning, a common heron was discovered on the margin of the fish-pond of Sir Thomas W. White, Bart., of Walling Wells, near Worksop, which, on examination, appeared to have come to its death in the following extraordinary manner; the heron, in pursuit of its prey had struck its upper beak completely through the body of an eel, near the head, without occasioning its immediate death. The eel, which weighed nearly half a pound, had, in the struggle, coiled itself round the neck of the heron, and securing its tail to some aquatic plants, had strangled its enemy. The eel, however, could not disengage itself, and both were found dead on the margin of the pond. The heron and its antagonist may be seen at the Museum of Mr. Reid, of this town, who has received them for preservation.—*Doncaster (Eng.) Gazette.*

Worth attending to. As this is about the time when our friends are beginning to smoke their meat, it may do some good to inform them that a small bit of brimstone, about the size of a chinquepin, thrown into the fire once a day, will effectually prevent skippers and bugs from getting into the bacon. This information we have from a friend whom we highly esteem, and who assured us that he had so fully tried the efficacy of this plan, that he wished us to make it generally known. He added, that no uncommon smell or taste is imparted to the bacon. We deem this information of great importance to those who have bacon to cure; and also to those who have to buy it.—*Salisb. Watchman.*

Notices of the Italian Rye-Grass. I sowed last spring, a small quantity of the seed of this grass, which had been given me by Judge Buel. It readily germinated; but, during the long and severe drought of summer, the grass was not rank in its growth, being not only injured by drought, but also annoyed by the large white worm having a brown head. In the soil where it grew, these worms abounded. Several of the roots, however, sent up seed stems, and perhaps if I had watched my opportunity, I might have saved seed. After the rains began to fall, and autumn came on, the grass assumed a more thrifty aspect. It is now perfectly healthy, rank and thick set. Its adaptation to our soil and climate, and to the uses of our husbandry, will be better known, after the experiments of another year. DAN BRADLEY.—*Gen. Farmer.*

Greening Apple. The celebrated greening apple takes its name from the cognomen of the gentleman on whose land it was first discovered. This fruit was first found in Rhode Island, a short distance from Newport, near an inn kept by Mr. Green, hence it was called the Green-Inn apple. A light change, however, has come over the old appellation, which is now simply Greening.—*Pawtucket Chronicle.*

Physic. Under the word *physic*, the author of the celebrated *Extraordinary Black-Book*, has concentrated all the physicians, surgeons and apothecaries in England, Ireland and Scotland, amounting to a grand total of 90,000—the yearly value of whose professional incomes is *five million four hundred thousand pounds sterling.*

Preserving the Eyes. Few remedies for preserving the eyes are more refreshing and invigorating than bathing them in cold water three or four times in the day.

In common inflammations of the eyes, a very cheap and efficacious remedy is a solution of ten grains of *sugar of lead* in half a pint of rain, river or snow water, premising one or two purges. Leeches are also highly useful in this complaint. Eyes naturally weak may be strengthened, by frequently washing them with green tea: to a cupful of which, add a teaspoonful of brandy; and by wearing a white hat, with black underneath in summer.—*Domestic Encyclopedia.*

Simple Cure for Rheumatism. Boil a small pot full of potatoes, and bathe the parts affected, with the water in which the potatoes were boiled, as hot as it can be applied, immediately before getting into bed. The pains will be removed, or at least greatly alleviated by next morning. The most obstinate Rheumatic pains are known to have been cured by one application of this novel and simple remedy.—*Scotsman.* [This, at all events, is a simple, and apparently safe remedy.]—*Boston Transcript.*

Instinct of Plants. Dr. Hancock says, if a vessel of water is placed within six inches of a cucumber vine, that in 24 hours time, the vine will alter the direction of its branches, and not stop till it comes in contact with the water. And if a pole is placed at a considerable distance from an unsupported vine, the branches of which are proceeding in a contrary direction from that towards the pole, the vine will in a short time alter its course, and not stop till it clings round the pole. But the same vine will carefully avoid attaching itself to low vegetables nearer to it, as the cabbage, &c. Dr. Darwin gives several instances of the instinct of plants.

Kiln-dried Flour. I question the doctrine of kiln-drying wheaten flour. My experience on kiln-dried Indian meal renders me somewhat sceptical as to the expediency of using the process on any flour or meal. That the kiln-dried meal will keep, there is no doubt; but if the negroes of the Southern States and West Indies may be believed, its nourishing qualities are in a great measure destroyed. Kiln-dried corn meal is very similar to saw-dust, and the negroes universally complain that they cannot live on it. It would therefore appear that other principles besides moisture are carried off by the heat. Whether this will apply to wheaten flour is yet undetermined, but the process should be adopted with caution. EXPERIENCE.—*Gen. Farmer.*

Pumpkin Bread. Take the rind from the pumpkin, cut in slices and boil it; when soft enough strain it in a colander, and marsh it up very fine; in this state it may be used for pies or mixed with flour for puddings, cakes, &c.—For bread it may be made up with wheaten flour in the proportion of one third to one half. The sponge must be first set in the ordinary way with yeast in the flour, and the pumpkin worked in as it begins to rise. The rule is to use as much pumpkin as will bring the dough to a proper degree of stiffness without water. The pumpkin must not be so hot as to scald the yeast. It requires more baking than wheaten bread. This bread is very pleasant and wholesome.—*Yankey Farmer.*

A pailful of ley, with a piece of copperas half as big as a hen's egg boiled in it, will color a fine nankin color, which will never wash out. This is very useful for the linings of bed-quilts, comforters, &c.—*Sag Harbor Republican.*

Azote in Seeds. Many seeds, as rice, yield, on distillation, says M. Gay-Lussac, very acid products, whilst beans and most of the leguminous kind furnish ammonia. He concludes that, as a general rule, a grain divested of its envelope, is formed of two parts, one of which is vegetable, giving an acid, and the other producing an ammoniacal product. All seeds, such for example as are gluey, or capable of being made into paste, contain a large proportion of azote. Wheat, therefore, is a curious illustration of this law.—*Scientific Tracts.*

Remedy for defective Teeth. A discovery is said to have been made in Germany, of a chemical preparation which, though applied to a hollow tooth in a liquid form, immediately hardens. Thus the tooth is preserved. and is ever after as useful as though it had never been carious.—*Ibid.*

Regeneration of the Claws. Lobsters and crabs lose their claws in combat with each other, but they are regenerated in a little time, provided they are not broken off above the third joint of the limb. Above that, the regenerative power is lost. By what philosophy is this curious fact in physiology to be explained?—*Ibid.*

To save Fruit Trees injured by Mice. I have noticed in the Farmer a singular process for restoring a pear tree, after the bark had been destroyed by mice; I would suggest an easier method.

About five years ago I had an apple tree of a choice variety entirely peeled by mice, say six inches above ground, in consequence of corn fodder having been thrown about it. Being unwilling to lose the tree, I cut away a considerable part of the branches and made an embankment of earth around the root some inches higher than the tree had been injured. It grew very little next season, but produced a number of fine apples while the other trees of the same age produced none. It gradually recovered and is now growing luxuriantly.—*Genesee Farmer.*

The Superintendent of the Patent Office at Washington publishes a list of one hundred and fifty-two Patents which have expired during the year 1834.

BURNS AND SCALDS.

Apply oil of turpentine frequently, and cover them from the air with carded cotton; or apply hogs lard or soft pomatum, mixed up with white lead. Or take of camphorated spirits two drachms, Goulard's extract one drachm, and a pint of water. The mixture to be made in the order in which they are set down, otherwise the camphor will separate. The application to be renewed till the inflammation subsides; the wound may then be dressed with white cerate.

The following directions are recommended in cases of the burning of females, by their clothes having caught fire. If no person is present to assist her, she may relieve herself by throwing her

clothes over her head, and lying down and rolling upon them. She must by no means run away, the flame always tending upwards; much of the mischief will be prevented if a person in that unfortunate situation will throw herself on the ground, if possible roll about her a carpet, hearthrug, &c. If any person be present, then, without any regard to delicacy, such person should instantly pass the hand under all the clothes to the lowest garment, and raise the whole together, and close them over the head, by which, in an instant almost, the flame will be indubitably extinguished. This is the most expeditious and effectual method of preventing the dire effects of a terrific accident, which is perpetually occurring.

Or, roll in the carpet. This is one of the many accidents owing to the preposterous custom of open fire places, and muslin dresses in winter.

Domestic Encyclopedia.

MARL.

We have received for analysis, a specimen of marl found in Granville. It proves to be of little value for agricultural purposes. It has too much clay, and too little of carbonate of lime in its composition. The rule in England is, that unless marl contains more than 30 per cent of carbonate of lime, it is of no value to the farmer. "Of all the modes of trial," says Parke, "the one best suited to the farmer, is to observe how much carbonic acid gas the marl gives out, and this he will learn by dissolving a little of it in diluted muriatic acid, and observing what portion of its weight is lost by the escape of the air. Thus, if an ounce loses only from 40 to 44 grains in weight, he may conclude that the ounce contained only 100 grains of carbonate of lime,"—and consequently is not applicable in those cases where the soil requires lime. The marl should be completely dried and pulverized previous to trial, and both it and the acid should be accurately weighed before and after the test, in order to know the amount of gas which escapes, and which amounts from 40 to 44 in every 100 parts of carbonate of lime. It is to be borne in mind, however, that clay improves the mechanical texture of sands as well as lime, and tends to increase their productiveness. In this point of view, therefore, the Granville marl, if transportation is not too expensive, may be applied to sandy porous soils with permanent advantage. On light sands, clay is of as much value as lime. Neither lime nor clay furnish food to plants, yet the presence of both is necessary to adapt a soil to healthy, vigorous vegetation.—*Cultivator.*

ARCHITECTURE.

From the New York Farmer.

OX-CARTS.

Essex County, Sept. 20, 1834.—The tongue of an ox-cart should be about fifteen feet in length, split as usual, and let into the cart axle by mortice and tenon, and confined by three-quarter inch iron pins. The axle should be rather more than seven feet in length, (I cannot say exactly, as some hubs are rather longer than others,) and about six inches by four and a half, of seasoned timber, or it will spring, and the friction will be very great. Saw up a hickory large enough for several. Lay off the shoulders four feet apart, neither more nor less, as this is the usual length, and if more or less, the labor of the oxen will be greatly increased, as one wheel will run in the rut that other carriages have made, and the other wheel over the uneven surface alongside of the other rut. Draw a line down the middle of the broad side, (the side intended for the tongue to be up,) which will leave three inches on each side of the line: lay off the diameter of the in-box from the bottom, leaving all at the shoulder to be taken off at top. The difference in the diameter of the in and out box divide into two equal parts, and lay off one part from the bottom of the axle at the end of the length of the hub; then lay off from that the diameter of the out-box. Now the diameter of both boxes is laid off, draw a line from one to the other, and hew off bottom and top. The reason for dividing in half the difference between the size of the big and little box, and taking all off under the axle at the little box and none at the big one, is to bring the wheel perfectly plumb. After finishing the broad side of the axle, turn the narrow side up, (the one that is intended for the top,) and draw a line down the middle, which will leave two and a quarter inches on each side; then take the diameter of the in-box, and divide it into two equal parts; one part lay off back of the line at the shoulder, the other on the other side of the line; then lay off the length of the hub from the shoulder, near which will come the linch pin, take the diameter of the out-box, and divide it into three equal parts; one part lay off back of the line at the end of the length of the hub, the other two parts lay off on the other side of the line. Now the diameter of both boxes is laid off, draw a line from one to the other, and round the squares. The reason for laying off at the little box one part behind and two before, is to make the wheel, in running, gently press to the shoulder of the axle. Were it equally divided into two parts, the wheel would be as apt to run off as on, and the consequence would be, should it pass off, there would be an open space between the hub of the wheel and the axle, into which the wheel would throw mud and dirt, which would at once sweep out the grease, and the constant and regular supply of grit would wear out boxes and axle. But what would be worse than all, it would so much increase the labor of the oxen. Inattention to making cart axles probably costs Virginia 1000 oxen annually. At best they are badly provided for, and the additional labor which this imposes upon them they are very unable to bear, and as they become reduced in strength, the lash is applied to supply the place of strength, and thus the poor animals are murdered. An axle made in the way here recommended requires no additional labor to overcome unnecessary friction.

The body should be made of seasoned timber to prevent it being shaken to pieces; the sills should be three and a half, by three inches, the length nine feet, and twenty inches deep in the clear; the width should be four inches greater behind than before, to facilitate the discharge of the load; and to prevent the sides from being broken by a sudden turn of the oxen, the sides should be confined by four iron rods half an inch in diameter, made with heads, taps and screws, and placed at the sides near each end—a set will last one's life. The greatest breadth of the body at the axle cannot exceed four feet, unless elevated above the hubs, which should not be the case, for the load will be constantly pressing forward and give too much weight before. If, to obviate this, a piece should be put across the tongue, or nailed to the sill of the cart, where it rests upon the tongue, the body is raised, and of course more inconvenient to load—the centre of gravity is also raised. From experience, I think by far the better way is to hang it with strong hooks and eyes, not in the way they are generally hung, for they have too much play, and throw the body in contact with the hubs, but to make the eyes of three-quarter inch iron, allowing as little play as possible. The shanks to those that go into the axle should not be more than six inches long; when over long, the body is inconvenient to put on and take off. Taper them a little just at the point, to make them slip more easy into the axle, sink the eyes a little into the axle, and let them stand up straight, not bent down. The shanks to those that go through the sills of the cart should be three-quarters of an inch square, and confined by screw and tap. Sink the eyes a little into the sills. They should be put one foot nearer the hind part of the body than the fore part, and no more, or it will give too much weight before. That mode of loading, as if the necks of oxen were stronger than the cart wheels, is a very mistaken notion; it is death to oxen. In many countries they have carriages so constructed as to give no weight. A cart-man, requesting assistance to enable him to discharge his load by throwing up the body, is a proof that something is wrong, and should be at once examined into. Are the hooks and eyes too far behind? Has he passed over uneven ground, that has caused the load to press too much forward? Or has he loaded improperly?

The yoke should be, for common sized oxen, from four to four and a half feet in length, the holes for the bows one and a half inches in diameter, and about five inches apart, more or less, to suit the size of the oxen, and so bored as to be rather nearer at top than at bottom. The yoke should be rather round than flat between the bows, to prevent galling. The chain of the foremost oxen should not be hitched to the staple in the yoke of the tongue oxen, but to a clevice attached to the end of the tongue of the cart, which should not be nailed to the top and bottom, but to the sides; and the wooden pin under the tongue, which is used to prevent the cart from running on the oxen, should be sufficiently long not to let the end of the tongue touch the ground, which will prevent the clevice from being broken loose by the dropping down of the tongue. When fixed in this way they pull much more, but cannot in any way pull much, compared to the tongue oxen. Some farmers drive three yoke to one cart, but there is nothing gained by it. A load of grain with us for one yoke of oxen is twenty bushels; for two yoke thirty bushels. So the foremost yoke of oxen are allowed to draw only half as much as the tongue oxen; the third yoke would of course draw only in proportion, without allowing any thing for the weight of the cart. They do well in hot and dry weather to walk before, and kick up the dust, to suffocate those that are laboring behind; and in winter to pick their way and jerk those behind to the right and left that are doing all the work. One yoke well kept will do more work than three poor ones, because they pull to much greater advantage.

A marl cart body, for four oxen, should be made of light materials, and should be about six feet long, four feet two inches wide behind, three feet ten inches wide before, all outside measure, and one foot deep in the clear, and without a tail-board. Then, when loaded, it will hold about fifteen bushels. The hooks and eyes should be three inches nearer behind than before. For further fixtures respecting this body, see a piece written by me, and published in Vol. I. page 197, of the Farmer's Register. EDMUND F. NOEL.

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, JAN. 14, 1835.

We would thankfully acknowledge the receipt of a very valuable paper on "A Parasite of the Honey Bee," by Dr. T. W. Harris. It will be published in the next number of our Horticultural Register, and afterwards reprinted in the New England Farmer.

BURNING EARTH FOR MANURE.

Mr. Niccholson of New York, author of the *Farmer's Assistant*, in a prize Essay, describes this operation as follows:

"When the ground is in a good sward of grass, let it be carefully turned over with the plough; the irons of which should be well sharpened. Let the plough run about three inches deep. Then cross plough with a sharp coulter, and the sward will be cut into squares of ten or twelve inches. Set these square chunks up edgeways, by leaning two together, and they will soon dry. When well dried, build a part of them up in the form of little ovens, at the distance of about eighteen feet each way. These are to have a little opening or door, at a common windward side, for the air to enter, and another opening above for the air to pass off. On some dry day, when the wind is fair for blowing into the holes below, place some straw or other dry rubbish into the holes and set fire to it. As soon as the fires have got fully agoing in each heap, let the holes in the tops be stopped for the purpose of retaining the smoke, and keep gradually building up the heaps as the fire penetrates them, until all the chunks of earth are piled up round them; and when the heaps have fully burned, and sufficiently cooled, they are to be evenly spread over the ground, and ploughed in."

Loudon states, in substance, that the practice of burning clay has at various times been pursued [in England] with energy and success, and at other times has fallen into neglect. The oldest book in which it is mentioned is, probably, *The Country Gentleman's Companion*, by Stephen Switzer, Gardener, London, 1732. In that work it is stated that the Earl of Halifax was the inventor of this useful improvement; and that it was much practised in Sussex. There are engravings of two kilns for burning clay, one adopted in England, and the other in Scotland; where it is said to have been ascertained, that lands reduced by tillage to poverty would produce an excellent crop of turnips, if the ground were ploughed two or three times and clay ashes spread over it. In the same work there are several letters, written in the years 1730 and 1731, stating that the plan of burning clay had answered in several parts of England; and accounts were received from Scotland, that upon experiment it had answered better than either lime or dung, but was found too expensive. The practice is found described at length in Ellis's *Practical Farmer or Hertfordshire Husbandman*, 1732. In 1786, James Arbuthnot, of Peterhead, tried several successful experiments with burning clay, and various others have since been made in different parts of the empire. In 1814 the practice was revived and written on by Craig, Gen. Beatson, Curwen, Burrows, and several correspondents of agricultural Journals. In Ireland, it would appear, the practice prevails in several places, and Craig says that he adopted it from seeing its effect there. The result of the whole is that the benefits of this mode of manuring have been greatly exaggerated, though they certainly appear to be considerable on clayey soils.

The action of burnt clay on the soil is thus described by a writer for the *Farmer's Journal*, an English agricultural publication: "Its operation is at least threefold, and may be manifold. It opens the texture of stubborn clays, gives a drain to the water, spiracles to the air, and affords to the roots facility of penetrating. Clay ashes burned from turves, containing a mixture of vegetable matter consist in some small proportion of vegetable alkali, or potass, a salt, which is known to be a good manure. It also, in most cases happens, that a stiff cold clay is impregnated with pyrites, a compound of sulphuric acid and iron. Although the chemical attraction between these two bodies is so strong, that it is one of the most difficult operations in the arts totally to free iron from sulphur, yet a very moderate degree of heat sublimes a great portion of the sulphur. The iron is then left at liberty to reabsorb a portion of the redundant sulphuric acid, which too generally is found in these soils, and thereby sweetens the land; and it is probable that the bright red, or crimson calx of iron, which gives coloring to the ashes, when over burnt is beneficial to vegetation in the present case, inasmuch as it is, of itself one of the happiest aids to fertility, as is exemplified in the red marl strata, and red sand strata throughout the kingdom. The evolution and recombination of the different gases no doubt materially affects the question; but it is reserved for accurate chemical observers to give us an account of the processes, which take place in this respect."

Burning clay and surface soil by lime without fuel has been practised by Curwen, in the following manner: "Mounds of seven yards in length, three and a half in breadth are kindled by seventy-two Winchester bushels of lime. First, a layer of dry sods, or parings on which a quantity of lime is spread, mixing soda with it, then a covering of eight inches of soda, on which the other half of the lime is spread, and covered a foot thick; the height of the mound being about a yard. In twenty-four hours it will take fire. The lime should be immediately from the kiln. It is better to suffer it to ignite itself than to effect it by the operation of water. When the fire is fairly kindled fresh sods must be applied. Mr. Curwen recommends obtaining a sufficient body of ashes before any clay was put on the mounds. The fire naturally rises to the top. It takes less time and does more work to draw down the ashes from the top, and not suffer it to rise more than six feet.

The application of burnt clay as a manure is the same as that of lime; it is spread over fallows, or lands in preparation for turnips at the rate of from thirty to fifty loads or upwards per acre.

On the whole, we doubt very much whether burning clay for manure will soon be extensively put in practice in this country, except in particular locations, such as gardens, &c. where it is desirable to alter the texture of the soil, as well as to furnish food to plants. In cases of that kind it would, undoubtedly, prove good economy; and those who wish to make the experiment may find an able paper on the subject, republished from the *London Horticultural Register*, in the New England Farmer, vol. xii. p. 165.

BROOKS' PATENT SILK SPINNER.

We are happy to learn that this valuable invention, of which we have frequently published notices, descriptions and recommendations, is rising in the estimation of the most skilful operators in the manufacture of silk, and hope that the inventor will realize a fortune as well as bestow a great benefit on the country, by his ingenuity and perseverance.

The following certificate, we think will prove conclusive as regards the merits of the machine; as the gentlemen, whose signatures are attached to the recommendation are no doubt as competent judges of any improvement in the manufacture of silk as can be found in the United States.

The undersigned, having for several years been engaged in the manufacture of silk, and having examined Mr. Adam Brooks' Patent Machine for Spinning and Twisting Silk, are pleased with its operation, and believe it better calculated than any machine heretofore introduced for the manufacture of Sewing Silk and Twist.

William Atwood,
Miner Parker,
David Conant,
Jabez Sears.

Mansfield, Conn. Nov. 19, 1834.

We have been assured that as much weight of twist has been spun, doubled and twisted on one of the above mentioned machines by two people in Mansfield, Conn. as could be reeled, only, for manufacturing in the same time.

As much weight may be spun into warp or filling, fitted for the loom, as smooth, fine and even, as can be reeled in the same time and quantity of labor. Such improvements and additions have been lately made as to cause the machine to be recommended by people of long experience in making silk. The twist is laid together, like a cord, in the most regular and even manner.

NEW PUBLICATIONS.

Agricultural and Horticultural Periodical publications are rising about us in every direction; and if the multiplication of luminaries should cause an increase of light and we are not dazzled with splendor, it will be almost impossible for Cultivators to miss "the Road to Wealth." We are glad to perceive this increasing attention to those arts which are as necessary to civilized society, as is the sun to the production of daylight.

Among the new publications, alluded to above, are *The American Gardener's Magazine*, &c. conducted by C. M. Hovey, and P. B. Hovey, Jr. Boston; The *Yankey Farmer*, by J. W. Cole, Cornish, Maine, and The *Tennessee Farmer*, printed at Jonesborough, Tenn. by Thomas Emmerson, Esq. The two former, from a hasty perusal, which alone we have had time to bestow, we think meritorious works. The last mentioned paper, we have not seen.

ITEMS OF INTELLIGENCE.

The Northampton Gazette informs that on the 4th inst. just before sunrise, the thermometer stood at 33 degrees below zero; and that the memory of man does not reach back to such intense cold at that place.

The Weather. Our readers will pardon us, doubtlessly, if our paper, this week, should contain less news and be less interesting than usual. For the cold weather has either frozen or paralyzed every thing. The mails have been impeded—our fingers are cold, our ink is frozen, and our senses are benumbed!—and no wonder at all, when it is found that the mercury in Fahrenheit has fell down to 30 below zero—and even farther, as it is said, so that it is congealed! The frost was the severest on Sunday last, a little before sunrise. Saturday, however, was a very severe day. To-day, Monday, it is milder, and we are in hopes of being thawed out this week. —*Rutland Vt. Herald of January* 5.

Cold Weather. The late cold weather, not only in New-England but in the middle States, we believe, has not been equalled thirty or forty years at least. The N. Y. Commercial says "The extraordinary circumstance of the U. S. soldiers stationed at Bedlow's Island, marching from that post to Paulus' Hook, a distance of three miles, was one among the many witnessed, of the effects of the power of the frost and the solidity of the congelation of the Hudson river. The North River is an entire sheet of ice as far as the eye can reach, with the exception of a small stream on the margin where the steamboats ply. The East River presents a like appearance."

The papers from all quarters speak of the cold as almost without a parallel in our country. We give below a statement of the degrees of cold as reported on the 5th inst. in various places, which may be useful as a matter of record.—

Salem	17	Degrees	below	Zero.
Portsmouth	20	"	"	"
Alfred, Me.	32	"	"	"
Saco	28	"	"	"
Exeter	32	"	"	"
Dorchester	22	"	"	"
Concord	27	"	"	"
Lowell	24	"	"	"
Haverhill	24	"	"	"
Greenwich	34	"	"	"
Lancaster	35	"	"	"
Fitchburg	22	"	"	"
New Bedford	6	"	"	"
New York	4	"	"	"
Essex	20	"	"	"
Bangor	34	"	"	"
Dover	28	[coldest for 50 years.]		

—*Essex Register.*

Cold Weather. For several days past the weather has been uncommonly cold for the season. On Friday morning, at sunrise, the mercury fell to 28 deg. Fahrenheit.—*Montpelier Vt. paper of the 29th ult.*

MASS. HORTICULTURAL SOCIETY.

New Bedford, Jan. 5th, 1835.

SAML. DOWNER, Esq.—*Sir,* By your request made last summer, I now send you a small sample of Hardenpont du Printenise Pears, not now in eating. When they arrive at maturity you will please to examine the qualities, and you will oblige your friend,

WILLIAM SWIFT.

Mr. Downer exhibited the above Pears, and will present them again when they arrive at maturity.

For the Committee, P. B. HOVEY.

EXTRA EARLY PEAS.

THE Earliest Dwarf Pea grows about 20 inches high, is a good bearer and decidedly the earliest known. The seed offered by the subscriber was raised expressly for the New England Seed Store near Canada line.

Market Gardeners and others will be supplied with large or small quantities if applied for early in the season.

GEO. C. BARRETT.

Jan. 7.

HERDS GRASS, OR TIMOTHY SEED.

200 BUSHELS Herds Grass Seed, growth 1834, of very good quality and unusually bright and clean, just received and for sale at the New Englond Seed Store 51 & 52 North Market street. GEO. C. BARRETT.

Jan. 7.

HOLLIS' CELEBRATED HORSE LINIMENT,

For Sprains, Bruises, Wind-Galls, Old strains, Stiff joints, Swelled or Cracked Heels, and for Horses that are strained in the back sinews, wrung in the withers, &c.; also for Glandular swellings of the Throat.

The ingredients which compose this preparation have been carefully selected after many years experience, and are some of the most successful remedies united, correctly proportioned and happily adapted to afford relief in all the above mentioned complaints; the proprietor feels assured that when once this article is used, it will be preferred to any other, as it is decidedly the best and certainly the most convenient article in use.

N. B. Persons afflicted with Rheumatism, Sprains, Cramp, Numbness, Stiffness or Weakness in the Joints, will find this Liniment a valuable and efficacious remedy.

Prepared and sold by THOMAS HOLLIS, Druggist and Chemist, No. 30, Union Street, Boston, Mass.

☞The Public are requested to observe that each label is signed.

Price of large Bottles one dollar, small do. 75 cents. o29

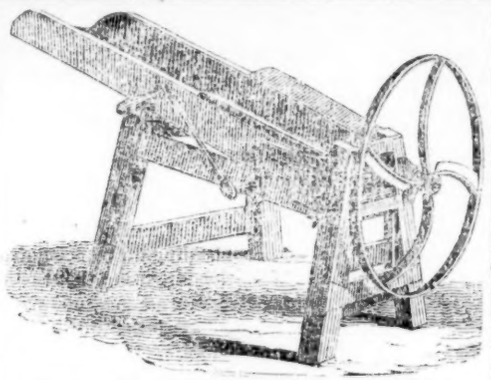
FRESH WHITE MULBERRY SEEDS.

JUST received at the New-England Seed-store 51 & 52 North Market-street,

A quantity of fresh and genuine White Mulberry-seed, from one of the greatest Mulberry Orchards in Connecticut, warranted new and good, directions accompanying each package.

GEO. C. BARRETT.

Dec. 31, 1834.



WILLIS'S STRAW CUTTING MACHINE.

FOR SALE at the Agricultural Warehouse, Nos. 51 & 52 North Market street, Boston. Just received a fresh supply of the above truly valuable and useful machine. The simplicity of its construction, the great ease and despatch with which the work is performed, the little probability of its getting out of order, and the fact that one man can operate it. (which is not the case with any other machine now in use,) gives it a decided preference over any other, and strongly recommends itself to all who are disposed to use their fodder to the best advantage.

Hundreds who have used it, have given conclusive testimony of its value. One gentleman, (Mr. A. Shelden, of Beverly,) asserts that he makes a clear saving of one third by using it.

Nov. 12.

REAL ESTATE AT AUCTION.

ON Tuesday the 27th day of January next, will be sold at public Auction at the house of Dexter Brigham, Innholder in Westboro', at 10 o'clock, A. M. the following described property belonging to the Estate of the late Charles Parkman, viz:

The Bellows Farm, so called, situated in the easterly part of Westboro'. containing about 60 acres.

The Warren Farm, so called, situated in the northerly part of Westboro', containing about 40 acres.

The Hardy Farm, so called, situated in the westerly part of Westboro', containing about 80 acres.

The Ball Pasture, so called, situated in the southerly part of Westboro', containing about 50 acres.

Also,—Two Dwelling Houses, with about 2 acres of land, situated near the old Baptist Meeting-house in Westboro'.

Also, A new two-story Dwelling House, with half an acre of land, situated near the Meeting-house in the centre of Westboro'.

For further particulars, application may be made to either of the subscribers.

CHARLES B. PARKMAN,
GEORGE DENNY,
CHARLES P. JONES, } Executors.

Westboro', Dec. 22, 1834.

FARMER WANTED.

A young man from 23 to 30 years of age, who understands farming, of steady industrious habits, and drinks no ardent spirits is wanted to do the usual work on a farm within 7 miles of Boston—the teaming of Hay &c. &c. to, and Manure from the city. To such a person a fair compensation will be given for one year.

No one need apply who will not faithfully fulfil the above requirements.

Letters post paid containing terms, conditions and place of residence addressed to Box No. 630 will be immediately attended to.

Jan. 3, 1835. 2pis

SILKS AT REDUCED PRICES.

ELIAB STONE BREWER intending to make a new arrangement in his business will sell his stock of Silk Goods at very reduced prices, viz:

20 Pieces Blk. Gros de Naples (slightly spotted) at 25 cts. per yard—15 do. perfect, 2s. do—25 do. Superior Satins Levantines, 3s6. do.—10 do. do. 3s.—6 do. Rich Striped do. 3s.9.—40 do. Rich and Superior Col'd Poult de Soies, 3s.—30 do. do. (spotted) 2s.6.—25 do. Heavy Blk. Sinchaws from 2s.6 to 3s.6. 25 do. do. Sarsnets, from 2s. to 2s.6.—100 Dress Patterns Fig. Black Canton Crapes at 6s. per pattern—50 do. do. to match, 7s.6—50 do. do. Brown, 7s.6—50 pieces Black Canton Crapes at 1s. per yard—20 do Heavy Blk Turk Satins (4-4 in width) 6s. 5 do. do. Italian Lustrings 5s.—10 do. Common do. 3s.—10 do. Fig'd and Plaid Sarsnets, 2s.6—20 do. Grecian Shallys of superior fabrick and figures 3s.9—a few pieces Foulards at 5s.

Also, Blk. Brown, Green, Lt. Blue, Pink and yellow Satins No. 414 Washington-street, Dec. 27th, 1834.

NEW WORK.

JUST received from the Publisher a new work entitled CALCAREOUS MANURES, treating upon the different capacities of soils for improvement &c. by E. Ruffin, Esq. Editor of the Farmer's Register. GEO. C. BARRETT,

New-England Farmer Office.

PRICES OF COUNTRY PRODUCE.

Corrected with great care, weekly.

			FROM	TO
APPLES, russets,		barrel	2 50	3 00
BEANS, white,		bushel	15 0	1 62
BEEF, mess, (new)		barrel	10 00	11 00
Cargo, No. 1		"	7 50	8 00
prime,		"	6 50	6 75
BEESWAX, (American)		pound	20	22
BUTTER, inspected, No. 1,		"	14	16
CHEESE, new milk,		"	8	9
skimmed milk,		"	2	3½
FEATHERS, northern, geese,		"	40	45
southern, geese,		"	36	40
FLAX, American,		pound	9	10
FLAXSEED, none,		bushel		
FLOUR, Genesee, cash.		barrel	5 50	5 62
Baltimore, Howard str.		"	5 37	5 50
Baltimore, wharf,			5 50	5 62
Alexandria,		"	5 50	5 62
GRAIN, Corn, northern yellow,		bushel	70	75
southern yellow,		"	65	68
white,		"	68	70
Rye, Northern,		"	80	82
Barley,		"	60	62
Oats, Northern, (prime)		"	37	40
HAY, best English,		ton	18 00	19 00
Eastern screwed,		"	13 00	14 00
Hard pressed,		"	14 00	15 00
HONEY,		gallon	37	42
HOPS, 1st quality (new)		pound	10	12
2d quality		"	10	11
LARD, Boston, 1st sort,		pound	9	
Southern, 1st sort,		"	7	8½
LEATHER, Slaughter, sole,		"	17	19
" upper,		lb.	10	12
Dry Hide, sole.		pound	15	17
" upper,		lb.	18	20
Philadelphia, sole,		pound	27	30
Baltimore, sole,		"	25	27
LIME, best sort		cask		1 00
PORK, Mass. inspec., extra clear,		barrel	17 00	18 00
Navy, Mess,		"	13 00	
Bone, middlings,		"	8	8 50
SEEDS, Herd's Grass (new)		bushel	2 25	2 50
Red Top, northern,		"	75	87
Red Clover, northern, none		pound	8	10
White Dutch Honeysuckle		"	25	31
TALLOW, tried,		cwt	7 00	7 50
WOOL, prime or Saxony Fleeces,		pound	60	65
American, full blood, washed		"	50	58
do. 3-4ths do.		"	45	50
do. 1-2 do.		"	35	42
do. 1-4 and common		"	32	36
Native washed,		"	38	40
Northern pulled. Pulled superfine,		"	50	55
Northern pulled. 1st Lambs,		"	40	45
Northern pulled. 2d "		"	30	33
Northern pulled. 3d "		"	23	25
Northern pulled. 1st Spinning,		"	35	40

Southern pulled wool is generally 5 cts. less per lb.

PROVISION MARKET.

RETAIL PRICES.

HAMS, northern,	pound	11	12
southern,	"	8	9
PORK, whole hogs,	"	6	7
POULTRY,	"	9	11
BUTTER, (tub)	"	14	17
lump,	"	18	20
EGGS,	dozen	20	25
POTATOES,	bushel	37	50
CIDER, (new,)	barrel	2 50	2 75

BRIGHTON MARKET.—MONDAY, Jan. 12, 1835.

Reported for the Daily Advertiser and Patriot.

At market 640 beef cattle, 877 sheep, 12 pairs of working oxen and 40 swine.

PRICES. *Beef Cattle*—No particular variation from last week; about the same prices were obtained for those of equal quality; some lots have been sold for a little less. We qucfe prime at 28s 6d a 31s; good at 26 a 27s; thin at 21s a 24.

Sheep—"Dull"—all at market have been more or less stall fed. We noticed one lot taken for 16s 9d; one at 20s.; one 21s; one at 24s; one at 25s 6d.; and one at 29s. 6d.

Working Oxen.—No sales were noticed.

Swine.—At retail 5 for sows and 6 for barrows.

BUCKTHORNS.

FOR sale by GEO. C. BARRETT a few thousand Buckthorns, thrifty and of good size. oct. 15.

A GARDENER

—Wants a Situation—can produce the best recommendations as regards his character and capacity. nov 19

MISCELLANY.

From Crabbe's Poems.

THE NEWSPAPER.

Lo! where it comes before the cheerful fire,
Damp from the press its smoky curls aspire
(As from the earth the sun exhales the dew,)
Ere we can read the wonders that ensue;
Then eager every eye surveys the part
That brings its favorite subject to the heart;
Grave politicians look for facts alone,
And gravely add conjectures of their own;
The sprightly nymph who never broke her rest,
For tottering crowns, or mighty lands oppress'd,
Finds broils and battles, but neglects them all
For songs and suits, a birth-day or a ball.
The keen warm man o'erlooks each idle tale,
For "monies wanted," and estates on sale;
While some with equal minds to all attend,
Pleased with each part, and grieved to find an end.
To this all readers turn, and they can look,
Pleased on a paper, who abhor a book,
Those who ne'er deign'd their Bible to peruse,
Would think it hard to be denied their News;
Sinners and Saints, the wisest with the weak,
Here mingle tastes, and one amusement seek;
This like a public Inn, provides a treat
Where each promiscuous guest sits down to eat;
And such this mental food, as we may call
Something to all men, and to some men all.

LONG ARTICLES.

We do not believe all that is said against them; nor do we believe that the reading community is so averse to them, as is generally supposed. A great part of those who read a religious newspaper, wish to find something in it which will enable them to understand a whole subject better, than short paragraphs can do. It is not the length, but the dulness of many articles, which makes them such intolerable *bores*. It is the character of the articles, which makes them to be regarded as evils, the less of which we have, the better. Give us writers who have power enough to keep their readers interested through long articles. It is certain, at least, that the most popular and influential papers have a large proportion of long articles. "Milk for babes," we know, is a good maxim; and bread may be *cut very fine*, for those who are just beginning to eat; but for men, and those who are verging rapidly towards manhood,

"Provide you manlier diet."

[*Recorder.*

From the Baltimore Patriot.

CINCINNATI, OHIO.

Dec. 15.—Cincinnati is the greatest 'Pork market' in the known world. The number of hogs slaughtered annually, and the perfection and science to which the art of 'hog killing' has been brought, is indeed astonishing. The business of butchering is carried on distinct from that of packing, and by different persons. The most extensive establishment of the kind, is the one on Deer Creek, owned and conducted by Mr. John W. Coleman. At this place last year, 100,864 hogs were slaughtered. There are four houses situated at different points on the ground occupied, which is a lot of 8 acres—the ground is divided into pens, some 40 or 50 in number, where the hogs of each owner are put by themselves, preparatory to the massacre.—About forty men are employed in each house, and each has his separate and allotted duty to perform, and receives on an average about $1 25 per day.—Each house has two scalding tubs, one at each end, so that the work of death and 'destruction' goes on double in each building. At each end of the house is a small pen, into which they crowd 40 or 50 hogs, or as many as can possibly be got in—then walks in on their backs, the dark and bloody executioner, holding in his hand a large sledge hammer, with which he 'deals death' to the unoffending victims—after which they are dragged into the house, and a knife passed through the throat—after bleeding a few seconds, thrown into a kettle of hot water, from thence to a block, where the bristles are scraped off with iron scrapers, made expressly for the purpose—then strung up by their hind feet and dressed—thence removed to another room, where they remain to 'to cool' until morning, and then taken on wagons to the packing house.

It is but little over one minute from the time the executioner enters the pen and knocks down the hog till he is strung up and dressed. The bleeding, scalding, scraping, stringing up and inside dressing, is all accomplished in about a minute. This will be thought marvellous, but it is no more strange than true. I have frequently witnessed with astonishment the operation. At one of Mr. Colman's slaughter houses, he has a man that opens, removes the offal, and completes the dressing of three hogs in a minute—this man (who is a sort of king among the hog killers) he pays two dollars and fifty cents a day.

They can slaughter at each of the houses, and have them completely dressed and strung up, preparatory to removal in the morning to the packing houses, six hundred and fifty in a day, which is altogether, at this one establishment two thousand six hundred—and this done from daylight in the morning till dark, say at this time about 11 hours, allowing 30 minutes for dinner. Mr. Coleman informed me, that he has already killed this fall between 50 and 60 thousand, and has been at work but three or four weeks—the only pay he receives is the offal, consisting of rough fat, soap grease and bristles—this is generally worth, net 20 to 25 cents each hog. It is supposed he cleared at this business last season (and the season lasts but three or four months) some fifteen or twenty thousand dollars. The whole number of hogs killed last year, in the city and vicinity, is ascertained to be a little rising one hundred and twenty-three thousand. Deer Creek is a stream running into the Ohio river on the eastern suburb of the city—about half a mile up this stream, these slaughter-houses of Mr. Coleman are situated—and during the whole hog season, this stream, from the houses to the river, is running blood, and generally goes by the name of "bloody river."

From the Genesee Farmer.

FARM DIARY.

I asked a neighbor the other day why he did not keep a Diary of his farm management. "Oh, it would take too much time," said he.

Perhaps the same reason has deterred many others. But it is not the case. It does not require five minutes a day to note down what has been done on the farm.

I have taken the good advice of your useful paper, and since last April I have wrote down punctually every day's transactions, money paid for labor, &c.; and my experience proves that it has not averaged more than three minutes for each entry.

The best way is to have your journal in a convenient place, with a pen and inkstand near it; and when you return in the evening, or after tea, make the entry for the day. If done every day, the trouble is comparatively nothing.

I believe my diary will be very useful next year by the opportunity of comparison. For instance, I find some work was commenced too late this season; next year I can profit by it, for I have the exact time of all my ploughing, sowing, &c., and it should be a rule with all of us to adopt Pope's line, "And make each *year* a critic on the last."

Poor Richard.

CATALOGUE FOR 1835.

Just published, a Catalogue of the NEW ENGLAND SEED AND AGRICULTURAL WAREHOUSE—comprising an unusual choice collection of Garden and Flower Seeds, raised in the Gardens connected with the Establishment.

The following from the preface explains the principles in reference to which the business will be conducted.

When the *Agricultural Warehouse and New England Seed Store* was commenced, it was altogether problematical whether those engaged in the different branches of rural economy would give support to such an establishment, and the proprietors incurred very considerable expense, as well as bestowed much time and exertion to make it what the Farmers and Gardeners of New England very much needed, to wit, a Repository from which could be obtained Seeds, &c. which might be relied on as true to their kind and of the best quality. The experience and experiments of a series of years, enable us now to give assurance of satisfaction to those who may commence or will continue their patronage. We have completed our anticipated arrangements in the seed department in such a manner that we are well assured of a full supply of seeds, raised under our own direction. We are thus placed in a condition to supply seeds, of warranted good quality; and arrangements have been made to import from Europe those kinds which bid fairest to be most useful, best adapted to our soil and climate, and on which reliance can be placed that with proper treatment they will not fail to germinate.

In a business of this description, it cannot be expected but that complaints will sometimes be made of seeds not vegetating; but candid men will allow that the fault is not always in the *seed*. The best seed may fail of coming up, on several accounts; some kinds may be sown too early, and be chilled in the ground in dry seasons, by the burning rays of the sun—they are often eaten by worms and insects, and are frequently covered too deep in the earth, particularly delicate flower seeds. The best method of proving the quality of the seed is to sow a few in a box of loose earth, placed in a warm room, keeping the earth moist. If the seed is good, it will vegetate in a reasonable time. A quicker method is to roll up a few seeds in a quantity of *wet moss*, which will soon determine their character.

It was long before the business would warrant the expenses now incurring; and it is for the public to decide to what extent they will give their patronage to an establishment conducted on the principles, enjoying the advantages, and favored with the prospects above mentioned.

☞ This Catalogue contains 80 pages; will be sent *Gratis* to dealers, patrons and friends of the Establishment, and Orders for articles contained therein will meet with prompt and faithful attention.

GEO. C. BARRETT,
New England Seed Store, Boston.

THE NEW ENGLAND FARMER

Is published every Wednesday Evening, at $3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

☞ No paper will be sent to a distance without payment being made in advance.

AGENTS.

New York—G. C. Thorburn, 67 Liberty-street.
Albany—Wm. Thorburn, 347 Market-street.
Philadelphia—D. & C. Landreth, 85 Chesnut-street.
Baltimore—I. I. Hitchcock, Publisher of American Farmer
Cincinnati—S. C. Parkhurst, 23 Lower Market-street.
Flushing, N. Y.—Wm. Prince & Sons, Prop. Lin. Bot. Gar
Middlebury, Vt.—Wight Chapman, Merchant.
Hartford—Goodwin & Co. Booksellers.
Newburyport—Ebenezer Stedman, Bookseller.
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